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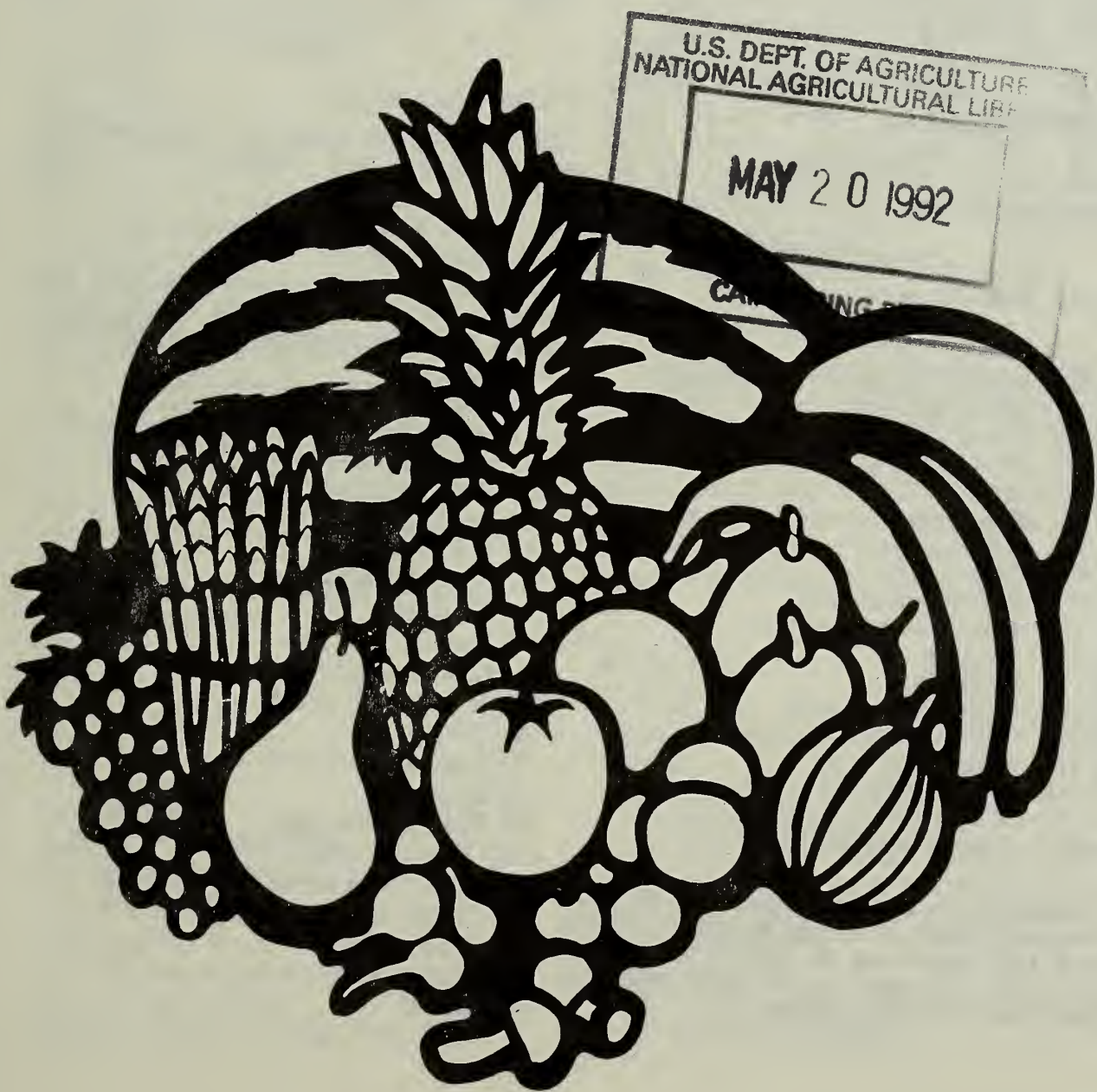
United States
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United States Standards for Grades of Florida Grapefruit

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As

Sec.

- 51.750 U.S.
- 51.751 U.S.
- 51.752 U.S.
- 51.753 U.S.
- 51.754 U.S. No. 1 Bronze.
- 51.755 U.S. No. 1 Russet.
- 51.756 U.S. No. 2.
- 51.757 U.S. No. 2 Bright.
- 51.758 U.S. No. 2 Russet.
- 51.759 U.S. No. 3.

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GRADES

- § 51.750 U.S. Fancy.

"U.S. Fancy" consists of grapefruit which meet the following requirements:

(a) Basic requirements:

(1) Discoloration;

(i) Not more than one-tenth of the surface, in the aggregate, may be affected by discoloration. (See § 51.770.)

(2) Firm;

(3) Mature;

(4) Similar varietal characteristics;

(5) Smooth texture;

(6) Well colored; and,

(7) Well formed.

(b) Free from:

(1) Ammoniation;

(2) Bruises;

(3) Buckskin;

(4) Caked melanose;

(5) Cuts not healed;

(6) Decay;

(7) Growth cracks;

(8) Scab;

(9) Sprayburn; and,

(10) Wormy fruit.

(c) Free from injury caused by:

(1) Green spots;

(2) Oil Spots;

(3) Scale;

(4) Scars;

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act, or with applicable State Laws and regulations.

- (5) Skin breakdown; and,
- (6) Thorn scratches.
- (d) Free from damage caused by:
 - (1) Dirt or other foreign material;
 - (2) Disease;
 - (3) Dryness or mushy condition;
 - (4) Hail;
 - (5) Insects;
 - (6) Sprouting;
 - (7) Sunburn; and,
 - (8) Other means.
- (e) For tolerances see § 51.761.

§ 51.751 U.S. No. 1.

“U.S. No. 1” consists of grapefruit which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration;
 - (i) Not more than one-third of the surface, in the aggregate, may be affected by discoloration. (See § 51.770.)
 - (2) Fairly smooth texture;
 - (3) Fairly well colored;
 - (4) Firm;
 - (5) Mature;
 - (6) Similar varietal characteristics;
- and,
- (7) Well formed.
- (b) Free from:
 - (1) Bruises;
 - (2) Cuts not healed;
 - (3) Decay;
 - (4) Growth cracks; and,
 - (5) Wormy fruit.
- (c) Free from damage caused by:
 - (1) Ammoniation;
 - (2) Buckskin;
 - (3) Caked melanose;
 - (4) Dirt or other foreign material;
 - (5) Disease;
 - (6) Dryness or mushy condition;
 - (7) Green spots;
 - (8) Hail;
 - (9) Insects;
 - (10) Oil spots;
 - (11) Scab;
 - (12) Scale;
 - (13) Scars;
 - (14) Skin breakdown;
 - (15) Sprayburn;
 - (16) Sprouting;
 - (17) Sunburn;
 - (18) Thorn scratches; and,
 - (19) Other means.
- (d) For tolerances see § 51.761.

§ 51.752 U.S. No. 1 Bright.

The requirements for this grade are the same as for U.S. No. 1 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration.

(a) For tolerances see § 51.761.

§ 51.753 U.S. No. 1 Golden.

The requirements for this grade are the same as for U.S. No. 1 except that not more than the number of fruits permitted in § 51.761, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by discoloration.

(a) For tolerances see § 51.761.

§ 51.754 U.S. No. 1 Bronze.

The requirements for this grade are the same as for U.S. No. 1 except that all fruit must show some discoloration. Not less than the number of fruits required in § 51.761, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by discoloration. The predominating discoloration on these fruits shall be of rust mite type.

(a) For tolerances see § 51.761.

§ 51.755 U.S. No. 1 Russet.

The requirements for this grade are the same as for U.S. No. 1 except that not less than the number of fruits required in § 51.761, Tables I and II, shall have more than one-third of their surface, in the aggregate, affected by any type of discoloration.

(a) For tolerances see § 51.761.

§ 51.756 U.S. No. 2

“U.S. No. 2” consists of grapefruit which meet the following requirements:

- (a) Basic requirements:
 - (1) Discoloration;
 - (i) Not more than one-half of the surface, in the aggregate, may be affected by discoloration. (See § 51.770.)
 - (2) Fairly firm;
 - (3) Mature;
 - (4) Similar varietal characteristics;
 - (5) Slightly colored;

(6) Not more than slightly misshapen; and,

(7) Not more than slightly rough texture.

(b) Free from:

(1) Bruises;

(2) Cuts not healed;

(3) Decay;

(4) Growth cracks; and,

(5) Wormy fruit.

(c) Free from serious damage caused by:

(1) Ammoniation;

(2) Buckskin;

(3) Caked melanose;

(4) Dirt or other foreign material;

(5) Disease;

(6) Dryness or mushy condition;

(7) Green spots;

(8) Hail;

(9) Insects;

(10) Oil spots;

(11) Scab;

(12) Scale;

(13) Scars;

(14) Skin breakdown;

(15) Sprayburn;

(16) Sprouting;

(17) Sunburn;

(18) Thorn scratches; and,

(19) Other means.

(d) For tolerances see § 51.761.

§ 51.757 U.S. No. 2 Bright.

The requirements for this grade are the same as for U.S. No. 2 except that no fruit may have more than one-fifth of its surface, in the aggregate, affected by discoloration.

(a) For tolerances see § 51.761.

§ 51.758 U.S. No. 2 Russet.

The requirements for this grade are the same as for U.S. No. 2 except that not less than the number of fruits required in § 51.761, Tables I and II, shall have more than one-half of their surface, in the aggregate, affected by discoloration.

(a) For tolerances see § 51.761.

§ 51.759 U.S. No. 3.

"U.S. No. 3" consists of grapefruit which meet the following requirements:

(a) Basic requirements:

(1) Mature;

(2) Misshapen;

(3) Poorly colored;

(i) Not more than 25 percent of the surface may be of a solid dark green color.

(4) Rough texture, not seriously bumpy;

(5) Similar varietal characteristics; and

(6) Slightly spongy.

(b) Free from:

(1) Cuts not healed;

(2) Decay; and,

(3) Wormy fruit.

(c) Free from very serious damage caused by:

(1) Ammoniation;

(2) Bruises;

(3) Buckskin;

(4) Caked melanose;

(5) Disease;

(6) Dryness or mushy condition;

(7) Growth cracks;

(8) Hail;

(9) Insects;

(10) Scab;

(11) Scale;

(12) Scars;

(13) Skin breakdown;

(14) Sprayburn;

(15) Sprouting;

(16) Sunburn; and,

(17) Other means.

(d) For tolerances see § 51.761.

UNCLASSIFIED

§ 51.760 Unclassified.

"Unclassified" consists of grapefruit which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no grade has been applied to the lot.

TOLERANCES

§ 51.761 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, based on sample inspection, the number of defective or off-size specimens in the individual sample, and the number of defective or off-size specimens in the lot shall be within the limitations specified in Tables I and II.

TABLE I—SHIPPING POINT
[For 1 through 20 samples]

Factor	Grades	AL ²	Number of 33-count samples ³ (Florida Grapefruit)																				
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	
Acceptance numbers ⁴ (maximum permitted)																							
Decay	U.S. Fancy. U.S. No. 1. U.S. No. 2.	1	0	0	0	0	1	⁵ 1	1	2	2	2	2	2	2	3	3	3	3	3	4	4	4
	U.S. No. 3.	1	0	1	⁵ 1	1	2	2	⁵ 2	2	3	3	⁵ 3	3	4	4	4	⁵ 4	5	5	5	⁵ 5	5
	All.	1	0	0	0	0	1	⁵ 1	1	2	2	2	2	⁵ 2	2	2	3	3	3	⁵ 3	3	4	4
Very serious damage including decay and wormy fruit	U.S. Fancy. U.S. No. 1. U.S. No. 2.	4	3	5	7	8	10	11	11	13	14	16	17	18	20	21	23	24	25	27	28	30	31
	All	5	5	9	12	16	19	22	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64
Off-size.....		7	5	9	12	16	19	22	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64
	Discoloration.....	7	5	9	12	16	19	22	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64
	U.S. No. 1. U.S. No. 1 Bright. U.S. No. 2. U.S. No. 2 Bright.	16	13	23	34	44	54	63	63	73	83	92	102	112	122	131	140	150	159	169	178	188	197
Acceptance numbers ⁴ (minimum required)																							
	U.S. No. 1 Bronze. U.S. No. 1 Russet.	6	9	20	32	44	56	68	68	81	93	105	118	130	142	155	168	180	193	206	218	231	244
	U.S. No. 2 Russet.	0	2	4	8	11	14	18	18	21	25	28	32	36	39	43	47	50	53	57	61	64	68

See footnotes at end of table.

Factor	Grades	AL ²	Number of 33-count samples ³ (Florida Grapefruit)																				
			21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	
Acceptance numbers ⁴ (maximum permitted)																							
Decay	U.S. Fancy. U.S. No. 1. U.S. No. 2.	1	4	4	4	4	5	5	5	5	5	5	5	5	5	6	6	6	6	6	6	6	6
	U.S. No. 3.	1	5	6	6	6	6	7	7	7	7	7	7	8	8	8	8	8	9	9	9	9	
	All.	1	4	4	4	4	4	5	5	5	5	5	5	5	5	6	6	6	6	6	6	6	
	U.S. Fancy. U.S. No. 1. U.S. No. 2.	4	32	34	35	36	38	39	40	42	43	44	45	47	48	49	51	52	53	54	56	57	
Very serious damage including decay and wormy fruit.																							
Total defects including decay, wormy fruit, and very serious damage.	All.	5	67	70	73	76	79	82	84	87	90	93	96	99	102	105	107	110	113	116	119	122	
Off-size.....		7	67	70	73	76	79	82	84	87	90	93	96	99	102	105	107	110	113	116	119	122	
Discoloration.....	U.S. No. 1. U.S. No. 1 Bright U.S. No. 2. U.S. No. 2 Bright.	7	67	70	73	76	79	82	84	87	90	93	96	99	102	105	107	110	113	116	119	122	
	U.S. No. 1 Golden.	16	206	216	225	234	247	253	264	274	281	290	300	309	318	327	337	346	355	364	374	383	
Acceptance numbers ⁴ (minimum required)																							
	U.S. No. 1 Bronze. U.S. No. 1 Russet.	6	256	269	282	294	307	320	333	345	358	371	383	396	409	422	435	447	460	473	486	499	
	U.S. No. 2 Russet.	0	72	76	80	84	88	92	96	99	103	107	110	114	118	122	126	130	134	137	141	145	

¹Shipping point, as used in these standards, means the point of origin of the shipment in the production area or at port of loading for ship stores or overseas, or in the case of shipments from outside the continental United States, the port of entry into the United States.

²AL—Absolute limit permitted in individual 33-count sample.

³Sample size—33 count.

⁴Acceptance number—Maximum or minimum number of defective or off-size fruit permitted.

⁵Preferred number of samples for this acceptance number.

TABLE II—EN ROUTE OR AT DESTINATION

Factor	Grades	AL ¹	Number of 33-count samples ² (Florida Grapefruit)																			
			1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Acceptance numbers ³ (maximum permitted)																						
Decay	All.	3	2	3	4	5	6	7	8	9	10	11	12	13	13	14	15	16	17	18	18	19
Wormy fruit	All.	1	0	0	0	1	1	1	2	2	2	2	2	3	3	3	3	3	3	4	4	4
Very serious damage other than decay and wormy fruit.	U.S. Fancy.	4	3	5	7	8	10	11	13	14	16	17	18	20	21	23	24	25	27	28	30	31
	U.S. No. 1.																					
U.S. No. 2.																						
Total defects including very serious damage other than decay and wormy fruit.	All.	5	5	9	12	16	19	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64
Off-size		7	5	9	12	16	19	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64
Discoloration.....	U.S. No. 1.	7	5	9	12	16	19	22	25	28	31	34	37	40	44	46	49	52	55	58	61	64
	U.S. No. 1 Bright.																					
U.S. No. 2.																						
U.S. No. 2 Bright.																						
U.S. No. 1 Golden.		16	13	23	34	44	54	63	73	83	92	102	112	122	131	140	150	159	169	178	188	197
Acceptance numbers ³ (minimum required)																						
	U.S. No. 1 Bronze.	6	9	20	32	44	56	68	81	93	105	118	130	142	155	168	180	193	206	218	231	244
	U.S. No. 1 Russet.																					
	U.S. No. 2 Russet.	0	2	4	8	11	14	18	21	25	28	32	36	39	43	47	50	53	57	61	64	68

¹AL—Absolute limit permitted in individual 33-count sample.
²Sample size—33 count.
³Acceptance number—Maximum or minimum number of defective or off-size fruit permitted.
⁴Preferred number of samples for this acceptance number.

SIZE AND PACK

§ 51.762 Size and pack.

(a) When grapefruit is place-packed in approved $\frac{1}{8}$ bushel containers,² the size and count, pack and diameter range of the fruit shall be as follows:

TABLE III

Size and Count	Pack	Rows	Layers	Diameter range in inches
14 ¹	2 x 1	3	3	$\frac{7}{16}$
18.....	2 x 2	3	3	$\frac{7}{16}$
23.....	3 x 2	3	3	$\frac{7}{16}$
27.....	3 x 3	3	3	$\frac{7}{16}$
32.....	4 x 3	3	3	$\frac{7}{16}$
36.....	4 x 4	3	3	$\frac{7}{16}$
40.....	4 x 5	3	3	$\frac{7}{16}$
48.....	3 x 3	4	4	$\frac{7}{16}$
56.....	4 x 3	4	4	$\frac{7}{16}$
64.....	4 x 4	4	4	$\frac{7}{16}$

¹Size 14 may be packed in a layer pack with 6 fruit in the bottom layer, 2 fruit in the second layer, and 6 fruit in the top layer.

(b) The actual count and pack shall not deviate from that shown in the above table for each respective size except when a protective tray or similar device which displaces one or more fruit is placed in the container. In this event, both the size and actual count shall be shown on the container.

(c) When grapefruit is not place-packed, the sizes and respective diameter ranges shown in paragraph (a) of this section shall apply; and the fruit in each respective size shall, when place-packed in approved $\frac{1}{8}$ bushel containers,² meet the respective pack arrangements and at point of origin meet the requirements of "Well filled" as set forth in paragraph (d) of this section.

(d) At point of origin all containers in which fruit is place-packed shall be "Well filled."³

²Approved $\frac{1}{8}$ bushel containers are those containers currently defined in section 20-39.03(1) of the Official Rules Affecting The Florida Citrus Industry, Pursuant to Chapter 601, Florida Statutes, or as the definition of such containers may hereafter be amended.

(e) Not more than the number of fruits permitted in § 51.761, Tables I and II, may fail to meet the diameter range requirements as specified in paragraph (a) or (c) of this section.

(f) In order to allow for variations incident to proper packing, not more than 5 percent of the containers, if "place-packed," or not more than 10 percent of the containers, if "volume-filled," in any lot may fail to meet the count or pack arrangements, or at point of origin the requirements of "Well filled."³

DEFINITIONS

§ 51.763 Similar varietal characteristics.

"Similar varietal characteristics" means that the fruits in any container are similar in color and shape.

§ 51.764 Well colored.

"Well colored" means that the fruit is yellow in color with practically no trace of green color.

§ 51.765 Firm.

"Firm" means that the fruit is not soft, or noticeably wilted or flabby, and the skin is not spongy or puffy.

§ 51.766 Well formed.

"Well formed" means that the fruit has the shape characteristic of the variety.

³"Well filled" shall have the same meaning currently assigned that term in section 20-39.11(2) of Official Rules Affecting The Florida Citrus Industry, Pursuant to Chapter 601, Florida Statutes, or as the definition of such term may hereafter be amended.

§ 51.767 Mature.

"Mature" shall have the same meaning currently assigned that term in sections 601.16, 601.17, and 601.18 of the Florida Citrus Code of 1949, as amended (Chs. 28090 and 29760, Laws of Florida, 1953 and 1955), or as the definition of such term may hereafter be amended.

§ 51.768 Smooth texture.

"Smooth texture" means that the skin is thin and smooth for the variety and size of the fruit.

§ 51.769 Injury.

"Injury" means any specific defect described in § 51.783, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which slightly detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.770 Discoloration.

"Discoloration" means russetting of a light shade of golden brown caused by rust mite or other means. Lighter shades of discoloration caused by smooth or fairly smooth superficial scars or other means may be allowed on a greater area, or darker shades may be allowed on a lesser area, provided no discoloration caused by speck-type melanose or other means may detract from the appearance of the fruit to a greater extent than the shade and amount of discoloration allowed in the grade.

§ 51.771 Fairly well colored.

"Fairly well colored" means that, except for an aggregate area of green color which does not exceed the area of a circle 1 inch (25.4 mm) in diameter, the yellow or orange color predominates over the green color.

§ 51.772 Fairly smooth texture.

"Fairly smooth texture" means that the skin is fairly thin and not coarse for the variety and size of the fruit.

§ 51.773 Damage.

"Damage" means any specific defect described in § 51.783, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.774 Fairly firm.

"Fairly firm" means that the fruit may be slightly soft, but not bruised, and the skin is not spongy, or puffy.

§ 51.775 Slightly misshapen.

"Slightly misshapen" means that the fruit has fairly good shape characteristic of the variety and is not more than slightly elongated or pointed or otherwise deformed.

§ 51.776 Slightly rough texture.

"Slightly rough texture" means that the skin may be slightly thick but not excessively thick, materially ridged or grooved.

§ 51.777 Serious damage.

"Serious damage" means any specific defect described in § 51.783, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.778 Slightly colored.

"Slightly colored" means that except for an aggregate area of green color which does not exceed the area of a circle 2 inches (50.8 mm) in diameter, the fruit surface shows some yellow color.

§ 51.779 Misshapen.

“Misshapen” means that the fruit is decidedly elongated, pointed, or flat-sided.

§ 51.780 Slightly spongy.

“Slightly spongy” means that the fruit is puffy or slightly wilted but not flabby.

§ 51.781 Very serious damage.

“Very serious damage” means any specific defect described in § 51.783, Table IV; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which very seriously detracts from the appearance, or the edible or marketing quality of the fruit.

§ 51.782 Diameter.

“Diameter” means the greatest dimension measured at right angles to a line from stem to blossom end.

§ 51.783 Classification of defects.

TABLE IV

Factor	Injury	Damage	Serious damage	Very serious damage
Ammoniation.....	Not occurring as light speck type.....	Scars are cracked or dark and aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.
Buckskin.....	Aggregating more than a circle 1 ¼ inches (31.8 mm) in diameter.	Aggregating more than 25 percent of the surface.	Aggregating more than 50 percent of the surface.
Caked melanose.....	Aggregating more than a circle ¾ inch (19.1 mm) in diameter.	Aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.
Dryness or mushy condition.....	Affecting all segments more than ¼ inch (6.4 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than ½ inch (12.7 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.	Affecting all segments more than ¾ inch (19.1 mm) at stem end, or the equivalent of this amount, by volume, when occurring in other portions of the fruit.
Green Spots.....	More than slightly affecting appearance.....	More than 10 spots caused by scale, each spot equivalent to the area of a circle ¾ inch (3.2 mm) in diameter.	More than 25 spots caused by scale, each spot equivalent to the area of a circle ¾ inch (3.2 mm) in diameter.	Not well healed, or aggregating more than a circle 1 inch (25.4 mm) in diameter.
Hail.....	Not well healed, or aggregating more than a circle ¾ inch (9.5 mm) in diameter.	Not well healed, or aggregating more than a circle ½ inch (12.7 mm) in diameter.	Not well healed, or aggregating more than a circle ¾ inch (15.9 mm) in diameter.	Not well healed, or aggregating more than a circle 1 inch (25.4 mm) in diameter.
Oil Spots.....	More than slightly affecting appearance.....	More than 5 spots, or aggregating more than a circle ¾ inch (19.1 mm) in diameter.	More than 10 spots, or aggregating more than a circle 1 inch (25.4 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scab.....	Materially detracts from the shape or texture, or aggregating more than a circle ¾ inch (19.1 mm) in diameter.	Seriously detracts from the shape or texture, or aggregating more than a circle ¾ inch (22.2 mm) in diameter.	Aggregating more than 25 percent of the surface.
Scale.....	More than a few adjacent to the "button" at the stem end, or more than 6 scattered on other portions of the fruit.	Blotch aggregating more than a circle ¾ inch (19.1 mm) in diameter, or occurring as a ring more than a circle 1 ¼ inches (31.8 mm) in diameter.	Blotch aggregating more than a circle 1 inch (25.4 mm) in diameter, or occurring as a ring more than a circle 1 ½ inches (38.1 mm) in diameter.	Aggregating more than 25 percent of the surface.

TABLE IV—Continued

Factor	Injury	Damage	Serious damage	Very serious damage
Scars	Depressed, not smooth, or detracts from appearance more than the amount of discoloration permitted in the grade.	Very deep or very rough aggregating more than a circle $\frac{1}{8}$ inch (12.7 mm) in diameter; deep or rough aggregating more than a circle 1 inch (25.4 mm) in diameter; slightly rough or of slight depth aggregating more than 10 percent of fruit surface.	Very deep or very rough aggregating more than a circle 1 inch (25.4 mm) in diameter; deep or rough aggregating more than 5 percent of fruit surface; slight depth or slightly rough aggregating more than 15 percent of fruit surface.	Very deep or very rough or unsightly that appearance is very seriously affected.
Skin breakdown	Aggregating more than a circle $\frac{1}{8}$ inch (9.5 mm) in diameter.	Aggregating more than a circle $\frac{1}{8}$ inch (15.9 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sprayburn	Aggregating more than a circle $\frac{1}{8}$ inch (19.1 mm) in diameter.	Hard and aggregating more than a circle $1\frac{1}{2}$ inches (38.1 mm) in diameter.	Aggregating more than 25 percent of the surface.
Sprouting	More than 6 seeds have green sprouts, or more than 1 green sprout is more than $\frac{1}{8}$ inch (6.4 mm) in length.	More than 6 seeds have green sprouts, or more than 1 green sprout is more than $\frac{1}{8}$ inch (12.7 mm) in length.	More than 6 seeds have green sprouts, or more than 1 green sprout is more than $\frac{1}{8}$ inch (19.1 mm) in length.
Sunburn	Skin is flattened, dry, darkened, or hard and the affected area exceeds 25 percent of the surface.	Skin is hard and affects more than one-third of the surface.	Aggregating more than 50 percent of the surface.
Thorn scratches	Not well healed, or more unsightly than discoloration permitted in the grade.	Not well healed, or hard concentrated thorn injury aggregating more than a circle $\frac{1}{8}$ inch (19.1 mm) in diameter.	Not well healed, or hard concentrated thorn injury aggregating more than a circle $\frac{1}{8}$ inch (22.2 mm) in diameter.	Aggregating more than 25 percent of the surface.

NOTE: References to area or aggregate area, or length or length are based on a 36 size grapefruit.

VISUAL AID**§ 51.784 Visual Aid.**

(a) USDA Visual Aid CIT-(FL)-L-1, consists of a booklet containing color reproductions of Florida grapefruit illustrating certain grade requirements, namely color, shape, varietal characteristics, discoloration, and other defects as set forth in these standards. This visual aid may be examined in the Fruit and Vegetable Division, AMS, U.S. Department of Agriculture, South Building, Washington, D.C. 20250; in any field office of the Fresh Fruit and Vegetable Inspection Service; or upon request of any authorized inspector of such service. Duplicates of this visual aid may be purchased from the John Henry Co., Post Office box 17099, Lansing, MI 48901.

Done at Washington, D.C., on October 27, 1980.

Thomas P. Grumbly,

*Acting Administrator, Food Safety and
Quality Service.*

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